



# TOBEN

BAR/BAT MITZVAH SAMPLE PLATED MENU



# PASSED HORS D'OEUVRES

## VEGETARIAN

CRISPY SWEET POTATO FRIES  
With Spicy Mayo served  
in Bamboo Cones (\*Gluten Free)

AGED WHITE CHEDDAR  
GRILLED CHEESE  
With Smoked Tomato Jam

## FISH

CHIPOTLE ROASTED FISH TACO  
Pickled Red Cabbage, Apple-Radish Slaw,  
Guacamole, Lime Crema, Cilantro Cress  
(\*Gluten Free)

SALMON BELLY TARTAR  
Cucumber 'Cup', Spicy Mayo, Soy-Wasabi  
Vinaigrette, Puffed Wild Rice  
(\*Gluten Free/Dairy Free)

## MEAT

TOBEN'S BLACK ANGUS BEEF SLIDER  
With Aged Cheddar on a House Sesame Milk Bun  
Served with Mini Ketchup & Mustard Bottles

BBQ-BUTTERMILK FRIED CHICKEN & WAFFLES  
Spiced Maple Syrup, Seasonal Pickle, Spicy Mayo, Fresh Herbs

# KIDS PLATED DINNER MENU

## DUO APPETIZER

### INDIVIDUAL

#### CLASSIC CAESAR SALAD

House Sourdough Croutons, Hearts of Romaine, Grana Padano, Roasted Garlic Caesar Vinaigrette, Parmesan Tuille

### FAMILY STYLE

#### ARTISAN FLATBREAD

#### “MARGHERITA” PIZZA

With Fior de Latte, Mozzarella, Grana Padano, Fresh Basil and San Marzano Tomatoes

## MAIN COURSE

### HANDMADE PASTA

#### MEZZE RIGATONI ALLA NONNA

San Marzano Tomato Sauce, Garlic, Basil, Grana Padano

### PLATED DESSERT

#### BROWNIE ICE CREAM SUNDAE

TOBEN’s Famous Double Chocolate Brownie served with Vanilla Bean Ice Cream, Chocolate Sauce and Rainbow Sprinkles

# ADULTS PLATED DINNER

## BREAD SERVICE

INDIVIDUAL FOCACCIA LOAVES

Whipped Brown Butter

## SALAD

COMPRESSED WATERMELON

Cucumber, Wild Arugula, Frisee, Fennel, Crispy Shallots, Jalapenos,  
Toasted Almonds, Chevre, Mint, Cider-Dijon Vinaigrette

(\*Contains Nuts/Gluten Free)



## MAIN COURSE

\*Preselected via RSVP

### ROASTED SWEET POTATO "STEAK"

Cauliflower Puree, Toasted  
Barley 'Verde', Crispy Maitake  
Mushrooms, Heirloom Carrot-Haricots  
Vert Salad, Green Goddess

### HERB & LEMON

ROASTED CHICKEN SUPREME  
Ontario Pea Puree, Truffled Wild  
Mushroom-Seasonal Greens Brown  
Butter Gnocchi, Pea Tendril-Pickled  
Pearl Onion Salad, Madeira Chicken Jus

### CHERMOULA

GRILLED BRANZINO  
Cauliflower Puree, Brown Butter  
Haricot Verts, Green Goddess,  
Potato Snow, Radish-Celery  
Heart-Fennel Salad (\*Gluten Free)

## PLATED DESSERT

### SUN'S LIME CHEESECAKE

Coconut Chantilly Cream, Rum Compressed Pineapple,  
Sesame-Lime Meringue 'Glass', Mango Fluid Gel, Lemon Balm Seedling

# TOBEN

tobenfoodbydesign.com

647-344-8323

*For a full or custom quote please contact: [info@tobenfoodbydesign.com](mailto:info@tobenfoodbydesign.com)*